

# DINNERLY



## Smoky Barbecue Beef Burgers

with Creamy Jalapeno Sauce



30 minutes



2 Servings

Beef patties laced with smoky barbecue seasoning, plus a kick of heat from fresh jalapeno, make for a killer combo. You'll never settle for an ordinary burger again!



## WHAT WE SEND

- 1 onion
- 1 jalapeno chilli
- beef mince
- 10g smoky barbecue seasoning<sup>17</sup>
- 2 milk buns<sup>1,3,6,7</sup>
- 50g baby spinach leaves

## WHAT YOU NEED

- 2 garlic cloves
- 1¼ tbs olive oil
- 2 tbs mayonnaise<sup>3</sup>
- 2 tsp white wine vinegar<sup>17</sup>
- ½ tsp dijon mustard<sup>17</sup>

## TOOLS

- medium frypan
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 900kcal, Fat 57.0g, Carbs 45.1g, Proteins 46.8g



### 1. Prep ingredients

Crush or finely chop **2 garlic cloves**. Thinly slice the **onion**. Thinly slice **half the jalapeno**, then finely chop the **remaining half** (see Make it yours). Put the garlic, **beef mince** and **barbecue seasoning** in a bowl. Using damp hands, combine well, then shape into 2 equal patties slightly larger than the base of a bun.



### 2. Cook onion and patties

Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion**, stirring occasionally, for 5-7 mins until golden. Remove from the pan and cover to keep warm. Heat **2 tsp olive oil** in the pan over medium-high heat. Cook the **patties** for 3-4 mins each side until browned and cooked through. Remove the pan from the heat.



### 3. Make jalapeno sauce

Meanwhile, preheat the grill to high. Put the **chopped jalapeno**, **2 tbs mayonnaise**, **1 tsp white wine vinegar** and **½ tsp dijon mustard** in a bowl, season with **salt and pepper** and stir to combine.



### 4. Toast buns

Cut the **buns** in half. Put on an oven tray, cut side up, and grill for 3 mins or until lightly toasted. Put **half the spinach**, **1 tsp olive oil** and **1 tsp white wine vinegar** in a bowl. Season with **salt and pepper** and toss to coat.



### 5. Serve up

Spread **half the jalapeno sauce** over the **bun bases**. Layer the bases with the **remaining spinach**, **patties**, **onion** and **sliced jalapeno**. Drizzle with the **remaining sauce**, then sandwich with the **bun tops**. Divide the **burgers** among plates and serve with the **dressed spinach leaves**. Enjoy!



### 6. Make it yours

Not a fan of chilli? No problem – simply leave the chopped jalapeno out of the sauce in Step 3, and serve the sliced jalapeno at the table for those who do love a kick of heat.